



TERRE A TERRE PTY LTD – ABN 78 147 922 316

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Terre à Terre – Summertown Vineyard Reserve 2017

Pinot Noir

September 2018

Terre à Terre is proud to present its second release of Pinot Noir coming from the Summertown Vineyard in the Piccadilly Valley. The Summertown Vineyard was first planted in 1987 with Pinot Noir, with several clones (including MV6, G5V8, D5V12, D2V5). In 2016, a small part of the vineyard (with due East facing slopes) was managed with the aim to produce table Pinot Noir. Terre à Terre started to manage the Summertown Vineyard in 2015/2016, following the same strict management practices as the Crayères Vineyard, i.e. hand pruning, shoot thinning, green harvest to control yields and hand harvesting.

The 2017 growing season in the Piccadilly Valley was slightly warmer than average at around 1,350 degree days compared to the 12 year average of 1,235 degree days. Rain was frequent and helped to maintain vine health (no irrigation required in 2017). We hand harvested the table Pinot Noir fruit on the 15th of April 2017 and on the 18th of April 2017, which is 7 weeks later than 2016. The fruit was totally clean and perfectly ripe, a tribute to our precise vineyard management.

The fruit was transported back to the Tiers winery and left to chill for 3 days in the cold room before it was crushed into 4 open fermenters (adding 15% whole bunches in each fermenter). The must macerated for 4 days in the fermenters before being seeded with yeast culture. The ferments were plunged once a day until the end of fermentation. The must was left to macerate before being gently pressed off skins, 4 weeks after crushing. The wine was then racked to barrel (40% new, 60% old) where it completed malolactic fermentation and aged for 9 months, before being very carefully racked off lees late 2017 and bottled without filtration early 2018. The wine settled in tank for one month before being bottled.

This is the second Pinot Noir made by Terre à Terre and it was aged in bottle for 9 months before release. Pinot Noir is a fastidious variety to grow, requiring lots of care during ripening to make sure the crop levels are right (i.e. low), adapting bunch exposure to the season (mostly by well timed shoot thinning), and picking at exactly the right time (i.e. when it is ripe and before it is too ripe...). The 2017 growing season was full of challenges, mostly due to the intermittent rain, but for those who could work around these challenges, the vintage offered excellent opportunity to make great wines. We are very pleased of the resulting wine, which a step ahead of the 2016 with some good tannins and perfect ripeness. The wine will need time in bottle to deliver its full potential.

\$40RRP

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